



Diamondhead

COUNTRY CLUB

DINNER MENU

7600 Country Club Circle Diamondhead, MS 39525

228.255.2918

diamondheadms.org



Our steaks are the **Certified Angus Beef® brand**, the tastiest, juiciest beef available, with the highest of standards.

We proudly serve US Farm-Raised Catfish

STARTERS

Ahi Asian Tuna

Seared yellowfin tuna on top of a salad tossed in peanut honey vinaigrette.

12

Spinach & Artichoke Dip

Chef Dalton's creamed spinach and artichokes topped with fresh tomatoes and cheese served with warm tortilla chips.

9

Macaroni Bites

10 fried macaroni bites made with smoked gouda cheese served with beer cheese dipping sauce.

5

Green Tomato Crab Stacker

Three fried green tomatoes layered with pesto cream cheese and lump crab meat.

13

Tuna Tartare

Yellowfin tuna that has been chopped and marinated placed on top of avocado and topped tobiko caviar.

13

SOUP & SALADS

Hand Crafted Soup De Jour

Cup -5 Bowl -7

House Made Seafood Gumbo

Cup - 6 Bowl - 8

Fried Green Tomato Cobb Salad

Three fried green tomatoes on top of fresh greens, cucumber, onion, bacon, bleu cheese, egg, and tomato.

12

Cranberry Apple Chicken Salad

All white meat chicken salad on a bed of fresh greens, with dried cranberries, goat cheese, walnuts, and crisp apples.

11

Greek Salad

Crisp romaine lettuce with black olives, feta cheese, cucumber, and toasted pita bread.

8

Shrimp Remoulade Salad

Gulf shrimp tossed into our remoulade dressing on a bed of fresh greens with tomato, onions, cucumbers, and egg.

12

Tuna Salad Niçoise

Tuna salad on top of fresh greens with tomato, onion, olives, artichokes, and egg served with warm pita bread.

11

Bleusy Chicken Salad

Grilled Chicken breast on a bed of baby spinach, bleu cheese, carrots, mushrooms, and candied pecans. Topped with a balsamic glaze.

11

Caesar Salad

Tossed romaine lettuce with garlic and herb, croutons, parmesan cheese and Caesar dressing.

7

Southwest Tuna Salad

Seared yellowfin tuna with corn and black bean salsa, avocado, and dressed with a chipotle remoulade, over fresh greens.

12

For an additional charge all salad toppings can be substituted with Chicken +3, Shrimp +5, Scallops +5, and Oysters +6.



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ENTRÉES

All entrees are served with a house salad and accompanied with two sides. Substitute a cup of soup du jour for both sides or salad for 1.50

FROM THE SEA

Speckled Trout

Grilled or fried 8 oz speckled trout filet.
18

Red Fish

Grilled or fried 8 oz red drum filet.
20

Yellowfin Tuna

10 oz yellowfin tuna steak cooked to your choice of temperature.
18

Salmon Steak

Fresh 6 oz salmon steak cooked to your choice of temperature.
18

STEAKS

Filets

Hand cut Certified Angus Beef Tenderloin.

7 oz.	28	12 oz.	43
9 oz.	34	16 oz.	57

12 oz. & 16 oz. may be split
\$5 splitting fee for smaller steak sizes

Ribeyes

Hand cut Certified Angus Beef.

12 oz.	23	19 oz.	37
14 oz.	26	22 oz.	42

19 oz. & 22 oz. may be split
\$5 splitting fee for smaller steak sizes

Chopped Steak

16 oz of juicy Certified Angus Beef.
16

DINER'S FAVORITES

Paneed Chicken

6 oz. chicken breast cooked to your choice of paneed, fried, or grilled.
15

Paneed Veal

Tender veal cutlet cooked to your choice of paneed or grilled.
16

TRY OUR ENTRÉE TOPPERS

Seafood Mushroom

Gulf Shrimp, crawfish, & mushrooms cooked in a Creole alfredo.
+ 8

Marsala

Sliced mushrooms cooked in marsala wine and demi glaze.
+ 3

Dianne

Peppers, onions, and mushrooms smothered in our bourbon demi sauce.
+ 4

Amandine

Toasted almonds in a lemon butter & Amaretto sauce.
+ 5

Picatta

Onions and capers cooked in a lemon butter and wine sauce.
+ 2

Pecan Meuniere Sauce

Roasted pecans cooked in a brown butter and rich demi glaze sauce.
+ 4

For an additional charge all entrées can be topped with Shrimp +5, Scallops +5, Crawfish +5, and Oysters +6.



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PASTAS

Shrimp & Scallop Scampi

Large gulf shrimp and scallops sautéed with garlic, onions, and lemon served with capelli pasta.
19

Italian Pasta

Roasted garlic, bell peppers, sundried tomatoes, artichokes, and kalamata olives sautéed in olive oil.
Chicken 17
Shrimp 19
Veal 19

Parma Rosa Fettuccine
Classic sauce with the combinations of our delicious marinara and alfredo sauce tossed with fettuccine pasta.
Chicken 17
Shrimp 19
Veal 19

Salmon Primavera

Fresh spring vegetables cooked in a pesto alfredo with Fettuccine pasta, topped with fresh grilled salmon.
19

Veal Parmesan

Breaded veal topped with parmesan and mozzarella cheese on a bed of capelli pasta and marinara.
19

Fettuccine Alfredo

A rich creamy sauce with garlic and parmesan cheese tossed with Fettuccine pasta.
Chicken 17
Shrimp 19
Veal 19

For an additional charge all pastas can be topped with extra Shrimp +5, Scallops +5, Crawfish +5, and Oysters +6.

PLATTERS

*Accompanied with French fries and hushpuppies
Substitutions are +2*

Shrimp Platter

10 Large Gulf shrimp fried or grilled.
18

Catfish Platter

2 whole filets of US farm-raised catfish grilled or fried.
16

Sampler Platter

3 large Gulf shrimp, 2 soft shell crab, and 3 oysters fried or sautéed.
22

Fried Oyster Platter

Lightly fried Gulf oysters.
18

Combo Platter

Fried or sautéed catfish fillet, crawfish tails, and 2 soft shell crabs.
22

SIDES

Wilted Spinach
Pasta Bordelaise
French Fries
Onion Rings

Vegetable Du Jour
Potato Chips
Fried Okra
Fried Pickles

Baked Potato
Baked Sweet Potato
Sweet Potato Fries
Fried Green Tomatoes



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